COOKING FOR A CROWD





about COOKING FOR A CROWD...

This is a carefully-planned selection of recipes to serve twenty-five people—for weddings, birthdays and large-scale gatherings of any kind.

Double the recipe and you can serve fifty. As well, each recipe is given in quantities to serve six, so that you can try several before making a final choice.

Ellen Sinclair

Ellen Sinclair, Food Editor Australian Women's Weekly

Divider Card

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Recipes in this section give twenty-five servings. They will help when you're catering for a large-scale function; and, so you can try a few before making a final decision on the party menu, quantities to serve six are also given.



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- T 2 Seafood Vol-au-vents
- T 3 Curried Pate
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Fruit Punch

Photography by Garry Isaacs

QUANTITY CATERING

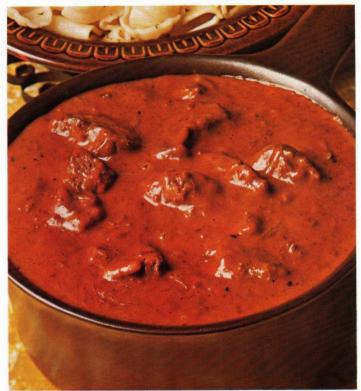
With a party coming up in the future, or a family celebration such as a wedding, or anniversary or birthday, many people are finding it is more economical and more fun to do their own entertaining, in the relaxed atmosphere of their home and/or garden, with catering help from family or friends. In this set there is a wide selection of recipes to feed large numbers at any function.

Quantities in the recipes are for 25 people, but can be increased to serve any number. In addition, ingredients for six servings have been included for most recipes. You can try out several as family meals before making a final decision.

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COOKING FOR A CROWD 1

BEEF GOULASH



BEEF GOULASH

6 kg (12 lb.) gravy beef 8 onions

375 g (12 oz.) butter 4 tablespoons oil

4 tablespoons paprika

2 cups flour

3 litres (12 cups) water 6 beef stock cubes

250 g (8 oz.) can tomato paste

1 teaspoon thyme

2 cups sour cream

Trim excess fat off meat, cut meat into 2.5 cm (1 in.) cubes. Peel and chop onions. Heat butter, brown meat well; do this in batches, about 500 g to 750 g (1 to 11/2 lb.) meat at a time, or meat will not brown well; remove meat from pan. Add onions to pan, saute gently until onions are transparent.

Add oil to pan with paprika, add flour, stir for 1 minute over low heat. Stir in water and crumbled stock cubes, tomato paste and thyme; continue stirring until sauce boils and thickens. Return meat to pan, cover, reduce heat to low, simmer 2 hours or until meat is tender.

Just before serving, stir in sour cream, heat through gently, do not allow to boil

Serve with hot buttered noodles or macaroni.

Serves 25.

QUANTITIES FOR 6

1.5 kg (3 lb.) gravy beef 2 onions 90 g (3 oz.) butter 1 tablespoon oil 1 tablespoon paprika 1/2 cup flour

3 cups water

2 beef stock cubes

1/4 cup tomato paste 1/4 teaspoon thyme

1/2 cup sour cream

SEAFOOD VOL-AU-VENTS



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SEAFOOD VOL-AU-VENTS

250 g (8 oz.) butter
1½ cups flour
salt, pepper
2 litres (8 cups) milk
¼ cup dry sherry
2 tablespoons lemon juice
410 g (13 oz.) can button
mushrooms

500 g (1 lb.) scallops 60 g (2 oz.) butter, extra 1 kg. (2 lb.) prawns 2 bottles oysters (approx. 20 oysters) 10 shallots or spring onions

Melt butter in pan, remove from heat, stir in flour, salt and pepper; cook over low heat, stirring, 1 minute. Gradually add milk; stir until sauce boils and thickens, reduce heat, cook 1 minute. Remove from heat, stir in sherry, lemon juice and drained, halved mushrooms.

Wash and trim scallops. Melt extra butter in pan, gently saute scallops 5 minutes, remove from heat, drain. Add cooked scallops to sauce with shelled, chopped prawns, drained oysters and finely-chopped shallots.

Put pastry cases on oven tray, spoon filling in. Bake in moderate oven 10 minutes to heat pastry through.

Sufficient filling for 25 6 cm (21/2 in.) vol-au-vent cases.

QUANTITIES FOR 12

125 g (4 oz.) butter
3/4 cup flour
salt, pepper
4 cups milk
2 tablespoons dry sherry
1 tablespoon lemon juice
220 g (7 oz.) can button
mushrooms

250 g (8 oz.) scallops 30 g (1 oz.) butter, extra 500 g (1 lb.) prawns

1 bottle oysters (approx.

10 oysters)

5 shallots or spring onions

CURRIED PATE



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CURRIED PATE

375 g (12 oz.) butter
3 medium onions
6 rashers bacon
1.5 kg (3 lb.) chicken livers
3 chicken stock cubes
6 hard-boiled eggs

3 teaspoons salt
1½ teaspoons pepper
1 tablespoon curry powder
½ cup dry sherry
1½ cups cream

Melt butter, gently saute peeled and finely-chopped onions and bacon, until onion is transparent. Wash chicken livers, add to pan with crumbled stock cubes, cook gently 5 to 7 minutes or until livers are cooked. Remove from heat, allow to cool slightly. Shell and roughly chop eggs. add to livers with salt, pepper, curry powder, sherry and cream. Puree in blender until smooth, then push through fine sieve. Spoon into four lightly-greased or oiled 25 cm x 8 cm (10 in. x 3 in.) bar tins, refrigerate until firm. Unmould carefully. Serve with hot toast or savory biscuits.

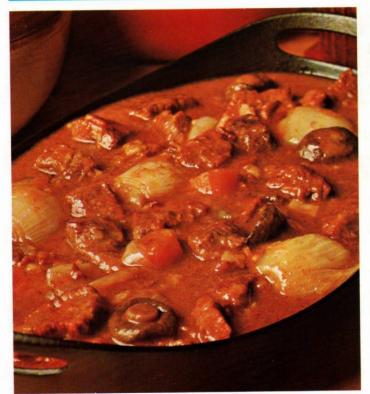
QUANTITIES FOR 6

125 g (4 oz.) butter
1 medium onion
2 rashers bacon
500 g (1 lb.) chicken livers
1 chicken stock cube
2 hard-boiled eggs

1 teaspoon salt
½ teaspoon pepper
1½ teaspoons curry
powder
2 tablespoons dry sherry
½ cup cream

Note: See also recipe for Brandy Pate, Card F3 in First Courses set.

BOEUF BOURGUIGNONNE



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BOEUF BOURGUIGNONNE

6 kg (12 lb.) round steak
750 g (1½ lb.) bacon
40 small onions
flour
salt, pepper
125 g (4 oz.) butter
½ cup oil
8 carrots

2 cloves garlic

1 kg (2 lb.) small mushrooms 4 cups dry red wine 4 cups water 4 beef stock cubes 1½ teaspoons thyme 1 tablespoon sugar ⅓ cup tomato paste

1 bayleaf

Trim any surplus fat from meat, cut meat into large cubes. Trim rind from bacon, cut into pieces. Peel onions, leave them whole.

Coat meat in flour seasoned with salt and pepper. Heat butter and oil in large shallow pan, add about 250 g (½ lb.) steak at one time to pan, brown well on all sides, remove from pan; repeat with another 250 g (½ lb.) until all meat has been browned; remove from pan. Add whole onions to pan, cook until lightly browned; remove from pan. Add bacon to pan with peeled and sliced carrots, crushed garlic and whole mushrooms. Cook slowly, stirring occasionally, until bacon is crisp. Add wine, water, crumbled stock cubes, thyme, sugar, tomato paste and bayleaf, bring to boil, stirring.

Cooking can now be completed on top of the stove or in casseroles in the oven. Add meat to sauce, cover, cook in moderately slow oven for 1 hour, add whole onions, continue cooking for further 1 hour. Remove bayleaf before serving. Serves 25.

Note: If cooking in saucepan on top of stove, it may be necessary to add extra water to allow for evaporation.

QUANTITIES FOR 6

1.5 kg (3 lb.) round steak; 4 rashers bacon; 12 small onions; flour; salt, pepper; 30 g (1 oz.) butter; 2 tablespoons oil; 2 carrots; 1 clove garlic; 250 g (8 oz.) small mushrooms; 1 cup dry red wine; 1 cup water; 2 beef stock cubes; 1 teaspoon thyme; 2 teaspoons sugar; 1 tablespoon tomato paste; 1 bayleaf.

SPAGHETTI BOLOGNESE



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SPAGHETTI BOLOGNESE

2/₃ cup oil

8 onions

3 kg (6 lb.) minced steak

4 250 g (8 oz.) cans tomato

paste

2 litres (8 cups) water

salt, pepper

6 beef stock cubes

2 teaspoons oregano

2 teaspoons thyme

2 kg (4 lb.) spaghetti grated parmesan cheese

Heat oil, gently saute peeled and finely-chopped onions until golden, add minced steak; cook very well, stirring with fork, until steak browns well. Pour off any surplus fat. Stir in tomato paste, water, salt, pepper, crumbled stock cubes, oregano and thyme. Bring sauce to boil, reduce heat, cook stirring occasionally, uncovered for 1 to 1½ hours. If sauce becomes too thick, add extra water; continue cooking, the longer the gentle cooking the better the sauce will be.

Cook spaghetti in large quantity of boiling salted water until tender, approximately 12 to 15 minutes, drain well. Spoon sauce over spaghetti to serve, sprinkle with grated parmesan cheese. Serves 25.

Note: You may need to use two electric frypans or large frying pans to brown the steak. If too much meat is cooked at once, it will not brown well.

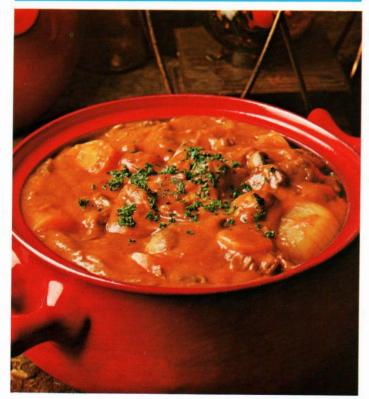
Large boilers are best for cooking spaghetti in quantity. However, if these are not available, use large saucepans. Do not over-crowd pan; use one large saucepan of rapidly boiling water to cook 500 g (1 lb.) spaghetti.

QUANTITIES FOR 6

2 tablespoons oil 2 onions 750 g (1½ lb.) minced steak 250 g (8 oz.) can tomato paste 2 cups water salt, pepper

2 beef stock cubes ½ teaspoon oregano ½ teaspoon thyme 500 g (1 lb.) spaghetti grated parmesan cheese

BEEF IN RED WINE



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BEEF IN RED WINE

4 kg (8 lb.) gravy beef 11/4 litres (5 cups) water

salt, pepper

1 bayleaf

2 250 g (8 oz.) cans tomato paste

1 litre (4 cups) dry red wine

4 beef stock cubes

12 carrots

48 small onions

500 g (1 lb.) mushrooms 125 g (4 oz.) butter

1 cup flour salt, pepper

2 cups water, extra

chopped parsley

Trim off excess fat from meat, cut meat into large cubes. Put in saucepan with water, salt, bayleaf. Bring to boil, skim well, reduce heat, cover, simmer gently 11/2 hours. Add tomato paste, red wine, crumbled stock cubes, peeled and sliced carrots, whole peeled onions and sliced mushrooms. Simmer further 30 minutes, or until vegetables are tender.

Strain vegetables and meat, reserve all the liquid. Melt butter in separate saucepan, stir in flour, cook over low heat 1 minute. Remove from heat, stir in all reserved liquid, add extra water: return to heat, stir until sauce boils and thickens, cook 2 minutes. Return meat and vegetables to pan, season with salt and pepper, reheat gently. Serve sprinkled with chopped parsley.

Serves 25.

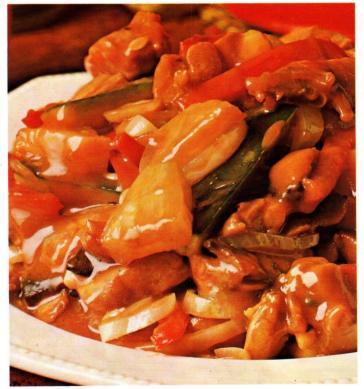
QUANTITIES FOR 6

1 kg (2 lb.) gravy beef 11/4 cups water salt pepper 1 bayleaf 1/2 cup tomato paste 1 cup dry red wine 1 beef stock cube 3 carrots

12 small onions 125 g (4 oz.) mushrooms 30 g (1 oz.) butter 1/4 cup flour salt, pepper 1/2 cup water, extra

chopped parsley

SWEET AND SOUR CHICKEN



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SWEET AND SOUR CHICKEN

3 1.25 kg (2½ lb.) chickens
½ cup soy sauce
½ cup sugar
1½ teaspoons salt
3 tablespoons dry sherry
3 egg-yolks
½ cup oil
4 large onions
1 bunch shallots (or spring

375 g (12 oz.) mushrooms
3 red peppers
3 medium cucumbers
3 470 g (15 oz.) cans pineapple pieces
oil for shallow frying
3 tablespoons cornflour
3/4 cup white vinegar
3 tablespoons tomato sauce salt, pepper

Bone chicken, cut into 4 cm (1½ in.) cubes. Combine soy sauce, sugar, salt, sherry and egg-yolks in large bowl, add chicken pieces, marinate 1 hour. Heat ½ cup oil in pan, add sliced onions, cook until transparent. Add chopped shallots, sliced peppers and mushrooms, cooks further 6 minutes. Add cucumbers, cut into chunkey strips, and drained pineapple pieces (reserve syrup), cook 2 minutes. Remove from heat

Drain chicken from marinade, reserve liquid. Heat oil for shallow frying, 'cook chicken pieces until golden brown, drain well. Add chicken to vegetables. Blend cornflour with reserved pineapple syrup, add vinegar and tomato sauce, stir into remaining marinade. Bring to boil, stirring constantly, season with salt and pepper. Pour sauce over chicken and vegetables, stir to coat evenly. Reheat gently. Serve with hot rice or fried rice.

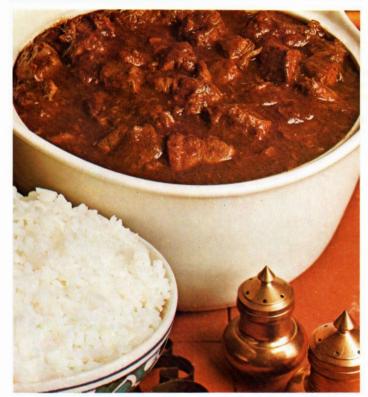
Serves 25.

onions)

QUANTITIES FOR 6

1.25 kg (2½ lb.) chicken; 2 tablespoons soy sauce; 1 tablespoon sugar; ½ teaspoon salt; 1 tablespoon dry sherry; 1 egg-yolk; 2 tablespoons oil; 2 onions; 8 shallots; 125 g (4 oz.) mushrooms; 1 red pepper; 1 medium cucumber; 470 g (15 oz.) can pineapple pieces; oil for shallow frying; 1 tablespoon cornflour; ¼ cup vinegar; 1 tablespoon tomato sauce; salt, pepper.

LAMB CURRY



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LAMB CURRY

5 1.75 kg (3½ lb.) legs of lamb 8 large onions 185 g (6 oz.) butter 1/3 cup curry powder

31/2 cups tomato sauce

or until meat is tender.

1.25 litres (5 cups) water
1½ tablespoons cinnamon
1½ tablespoons mixed spice
1½ tablespoons allspice
1 tablespoon paprika

salt, pepper

Ask butcher to bone legs of lamb. Trim surplus fat from meat, cut meat into 2.5 cm (1 in.) cubes (or butcher can chop meat). Peel and chop onions. Heat butter in large, heavy pan, add meat, brown well (this may need to be done in batches so that all meat browns well). Add onions, cook further 4 minutes. Add curry powder and tomato sauce, cook further 5 minutes. Add water and remaining ingredients; mix well. Cover, simmer gently 1 hour

Serves 25.

QUANTITIES FOR 6

1.75 kg (3½ lb.) boned leg of lamb 2 medium onions 45 g (1½ oz.) butter 1¼ tablespoons curry powder ¾ cup tomato sauce 1½ cups water 1 teaspoon cinnamon

1 teaspoon mixed spice

1 teaspoon allspice

1 teaspoon paprika

salt, pepper

PINEAPPLE CHICKEN



PINEAPPLE CHICKEN

8 1.75 kg (3½ lb.) chickens
1½ cups flour
salt, pepper
4 large onions
4 green or red peppers
250 g (8 oz.) butter
5 470 g (15 oz.) cans
condensed tomato soup

2 250 g (8 oz.) cans tomato paste

2 910 g (1 lb. 13 oz.) cans pineapple pieces

3 cups water

4 chicken stock cubes

2 tablespoons soy sauce

Cut chickens into serving pieces, toss in flour seasoned with salt and pepper. Thinly slice peppers and onions. Heat butter in large pan, fry chicken pieces in batches until brown. Add peppers, onions, undiluted tomato soup, tomato paste, undrained pineapple, water, crumbled stock cubes and soy sauce, blend well. Bring to boil, cover, reduce heat, simmer approximately 40 to 45 minutes or until chicken is tender.

Serves 25.

QUANTITIES FOR 6

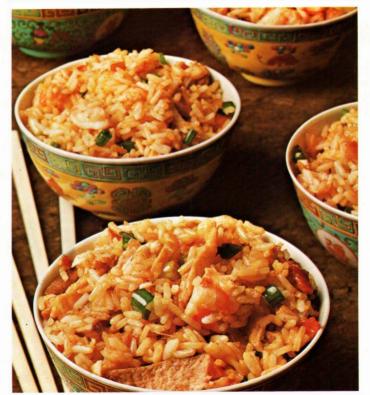
2 1.5 kg (3 lb.) chickens
1/2 cup flour
salt pepper
1 large onion
1 green pepper
60 g (2 oz.) butter
2 315 g (10 oz.) cans
condensed tomato soup

155 g (5 oz.) can tomato paste
470 g (15 oz.) can pineapple pieces
3/4 cup water
1 chicken stock cube

1 tablespoon soy sauce

COOKING FOR A CROWD 10

FRIED RICE



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FRIED RICE

2 kg (4 lb.) long-grain rice 500 g (1 lb.) bacon 8 pork chops 12 eggs 4 tablespoons water salt, pepper oil 2 tablespoons grated green ginger 1 large bunch shallots (or spring onions) 2 kg. (4 lb.) cooked prawns 1 cup oil, extra 4 tablespoons soy sauce

Cook rice in large saucepans of boiling salted water 10 to 12 minutes, drain well. Spread on trays, allow to dry out overnight. Finely dice bacon, saute gently in pan until crisp, remove from pan. Saute pork chops until cooked, remove meat from bone, slice meat thinly. Beat eggs with water, season with salt and pepper.

Heat 1 tablespoon oil in pan, pour in enough of the egg mixture to make one pancake; cook on one side, then cook other side; remove from pan. Repeat with remaining mixture. Roll pancakes up, slice into thin strips. Finely chop shallots; shell and develop prawns.

Heat extra oil in pans with green ginger, add rice, toss well to coat all rice with oil. Stir in bacon, pork, shallots, prawns and egg strips; stir until completely heated through. Stir in soy sauce, mix lightly.

Serves 25.

QUANTITIES FOR 6

500 g (1 lb.) long-grain rice 125 g (4 oz.) bacon 2 pork chops 3 eggs 1 tablespoon water salt, pepper oil 2 teaspoons grated green ginger 10 shallots (or spring onions) 500 g (1 lb.) cooked prawns 1/4 cup oil, extra 1 tablespoon soy sauce

COOKING FOR A CROWD 11

MEATBALLS



MEATBALLS

1.5 kg (3 lb.) minced steak 500 g (1 lb.) sausage mince salt, pepper 4 eggs ½ cup chopped parsley 2 cooking apples
2 tablespoons prepared
mustard
2 tablespoons worcestershire

sauce butter for frying

Combine minced steak, sausage meat, salt, pepper, lightly-beaten eggs, parsley, peeled and grated onions and apples, mustard and worcestershire sauce, mix well. Beat until smooth by hand or on electric mixer. Form into balls approximately 2.5 cm (1 in.) in diameter. Heat butter in pan, gently fry meat-balls (this should be done in small quantities) until brown and cooked through.

Makes about 120.

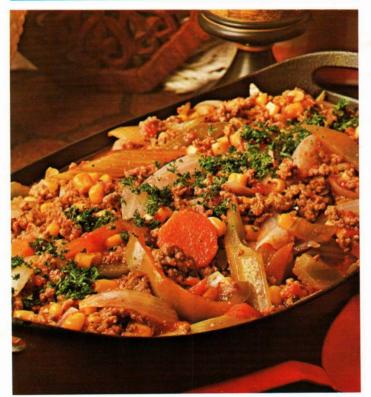
2 medium onions

QUANTITIES FOR 6

500 g (1 lb.) minced steak
125 g (4 oz.) sausage mince
salt, pepper
1 egg
2 tablespoons chopped
parsley
1 small onion
Makes about 36.

1 small cooking apple
2 teaspoons prepared
mustard
2 teaspoons worcestershire
sauce
butter for frying

SPANISH STEAK



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SPANISH STEAK

3 kg (6 lb.) minced steak

2 cloves garlic

4 tablespoons oil

4 tablespoons worcestershire sauce

1 cup flour

1 cup tomato sauce

salt, pepper

4 470 g (15 oz.) cans whole tomatoes

2 cups tomato juice

2 cups water

8 medium onions
8 medium carrots

4 red or green peppers

1 small bunch celery

(approx. 12 sticks) 4 470 g (15 oz.) cans whole

kernel corn
1/2 cup chopped parsley

Heat oil in large shallow pan saute meat and crushed garlic over medium heat until meat is well browned. It will be necessary to do this in small quantities to brown meat well. Drain off excess fat. Stir in worcestershire sauce, flour and tomato sauce, cook over low heat, stirring continuously, for 2 minutes. Add chopped tomatoes to pan with liquid from cans, tomato juice and water, stir until boiling; add peeled and chopped onions, sliced carrots, chopped peppers, sliced celery and drained corn, salt and pepper.

Cover, reduce heat, simmer gently 45 minutes, or until vegetables are cooked, stirring occasionally. Serve sprinkled with parsley. Serves 25.

QUANTITIES FOR 6

750 g (1½ lb.) minced steak 1 clove garlic

1 tablespoon oil

1 tablespoon worcestershire

sauce 1/4 cup flour

1/4 cup tomato sauce

salt, pepper

470 g (15 oz.) can whole tomatoes

½ cup tomato juice ½ cup water 2 medium onions

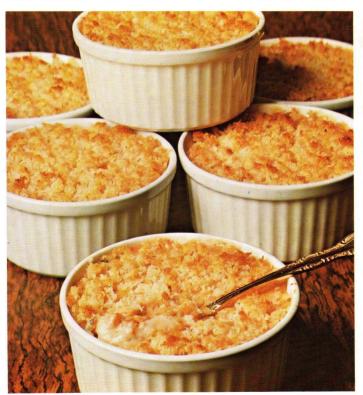
2 medium carrots

1 red or green pepper

4 sticks celery

470 g (15 oz.) can whole kernel corn chopped parsley

SALMON MORNAY



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SALMON MORNAY

375 g (12 oz.) long-grain rice 375 g (12 oz.) butter 3 medium onions 1 cup flour 2 litres (8 cups) milk 375 g (12 oz.) cheddar

1 cup cream

salt, pepper
2 teaspoons prepared
mustard
3 500 g (1 lb.) cans salmon
½ cup lemon juice
4 cups fresh breadcrumbs
90 g (3 oz.) butter extra

Cook rice in large saucepan of boiling water 10 to 12 minutes or until tender; drain. Spread rice over base of greased ovenproof dishes or individual ovenproof dishes.

Melt butter in large saucepan, add chopped onions, saute until transparent, remove from heat. Add flour, stir until smooth, return to heat, cook stirring constantly 2 minutes. Remove from heat, add milk, return to heat, stir until mixture boils and thickens. Remove from heat, add grated cheese and cream, season with salt, pepper and mustard. Stir until cheese is melted. Add drained salmon and lemon juice, mix well, pour over rice.

Combine breadcrumbs with melted butter, sprinkle over sauce. Bake in moderate oven 30 to 40 minutes or until golden. Serves 25.

QUANTITIES FOR 6

125 g (4 oz.) rice 125 g (4 oz.) butter 1 medium onion ½ cup flour 2½ cups milk 125 g (4 oz.) cheddar cheese ½ cup cream salt, pepper
1 teaspoon mustard
2 235 g (7½ oz.) cans
salmon
2 tablespoons lemon juice
1¼ cups fresh breadcrumbs
30 g (1 oz.) butter, extra

MAYONNAISE CHICKEN CASSEROLE



MAYONNAISE-CHICKEN CASSEROLE

5 1.5 kg (3 lb.) chickens
750 g (1½ lb.) long-grain rice
3 470 g (15 oz.) cans
cream of chicken soup
3 470 g (15 oz.) cans cream of
mushroom soup
4 large onions

salt, pepper
1 small bunch celery
(approx. 12 sticks)
1 kg (2 lb.) jar mayonnaise
3 cup lemon juice
2 cups fresh breadcrumbs
125 g (4 oz.) butter

Steam or boil chickens until tender, cool; remove meat from bones, cut into large dice. Cook rice in boiling salted water until tender, drain.

Chop onions, dice celery. Combine all ingredients except breadcrumbs and butter. Put mixture in casseroles, top with breadcrumbs which have been tossed in melted butter. Bake, uncovered, 30 to 60 minutes (depending on size and depth of casseroles) in moderate oven

Serves 25.

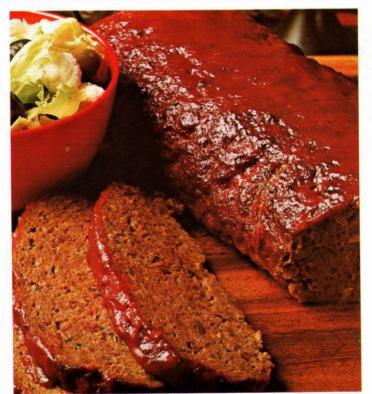
QUANTITIES FOR 6

2 1.25 kg (2½ lb.) chickens 1 cup rice 1 large onion 470 g (15 oz.) can cream of chicken soup 470 g (15 oz.) can cream of mushroom soup

salt, pepper
4 sticks celery
1 cup mayonnaise
2 tablespoons lemon juice
½ cup fresh breadcrumbs
30 g (1 oz.) butter

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RICH GLAZED MEATLOAF



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RICH GLAZED MEATLOAF

2 kg (4 lb.) minced steak

1 kg (2 lb.) sausage mince

4 eggs

2 onions 4 sticks celery

excess fat

2 medium carrots

2 medium peppers

1/3 cup finely-chopped parsley

½ cup tomato sauce

1/4 cup worcestershire

sauce salt, pepper

2 tablespoons prepared

Combine in large bowl minced steak, sausage mince, lightly-beaten eggs, finely-chopped onions, finely-chopped celery, grated carrots, finely-chopped peppers, parsley, tomato sauce, worcestershire sauce, salt, pepper and prepared mustard. Mix until well combined. Shape into 2 meatloaves, place in baking dish. Bake in moderate oven 30 minutes, remove from oven and pour off

Spoon glaze over the loaves, return to oven, bake further 30 to 40 minutes or until cooked, basting occasionally with the glaze. Serves 25.

GLAZE

1 cup water; 1 cup tomato sauce; ½ cup worcestershire sauce; ⅓ cup brown vinegar; ½ cup brown sugar.

Combine all ingredients in saucepan, stir over low heat until sauce boils. Reduce heat, simmer 5 minutes.

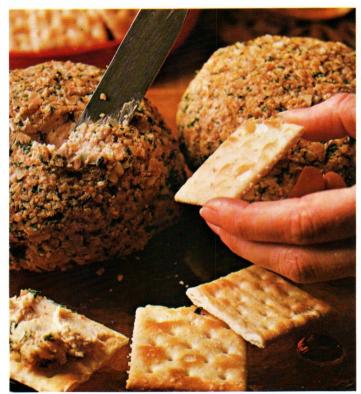
QUANTITIES FOR 6

500 g (1 lb.) minced steak; 250 g (½ lb.) sausage mince; 1 egg; 1 small onion; 1 stick celery; 1 small carrot; 1 small pepper; 1 tablespoon chopped parsley; 1 tablespoon tomato sauce; 2 teaspoons worcestershire sauce; salt, pepper; 2 teaspoons prepared mustard.

GLAZE

1/4 cup water; 1/4 cup tomato sauce; 1 tablespoon worcestershire sauce; 1 tablespoon vinegar; 1 tablespoon brown sugar

ALMOND CHEESE BALL



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ALMOND CHEESE BALL

500 g (1 lb.) cheddar cheese 500 g (1 lb.) packaged cream cheese 140 g (41/2 oz.) can devilled ham 1/2 cup chopped gherkins

1/2 cup mayonnaise 125 g (4 oz.) blanched almonds 3 tablespoons chopped parsley butter

Grate cheddar cheese. Beat cream cheese until smooth, blend in ham. Add grated cheese, gherkins and enough mayonnaise to blend ingredients thoroughly. Divide mixture in half, roll each half into ball shape.

Chop almonds finely, toss in a little hot butter until golden brown, combine with chopped parsley. Roll balls in almond mixture to coat evenly. Refrigerate overnight.

QUICHE LORRAINE



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QUICHE LORRAINE

PASTRY

1¼ cups plain flour pinch salt

90 g (3 oz.) butter 1 tablespoon water

Sift flour and salt into bowl, rub in butter until mixture resembles fine breadcrumbs. Add water (a little more may be necessary), mix to a soft dough. Turn pastry on to lightly-floured surface, knead lightly, roll pastry to rectangle to fit base and sides of 28 cm x 18 cm (11 in. x 7 in.) lamington tin. Press pastry into tin, refrigerate 30 minutes.

FILLING

125 g (4 oz.) bacon 1 medium onion 125 g (4 oz.) gruyere cheese 3 eggs 1/2 cup cream 3/4 cup milk salt, pepper pinch nutmeg

Chop bacon into small pieces, peel and finely chop onion. Stir bacon and onion in pan over low heat until bacon is crisp and onion transparent; drain, allow to cool. Then spread into pastry case.

Grate cheese finely, sprinkle over bacon. Beat eggs, cream and milk together, with salt, pepper and nutmeg. Carefully spoon over cheese. Trim pastry level with top of filling. Bake in hot oven 10 minutes, reduce heat, to moderate, bake for further 20 to 25 minutes.

Serve warm or cold, cut into squares or slices.

For 25 people, make this quantity four times.

CRUSTY-CRUMBED CHICKEN WINGS



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CRUSTY-CRUMBED CHICKEN WINGS

2 kg (4 lb.) chicken wings oil 375 g (12 oz.) packet dry breadcrumbs 2 teaspoons salt ½ teaspoon pepper
 ½ teaspoon oregano
 ½ tablespoons curry powder

Brush chicken wings with oil. Combine breadcrumbs, salt, pepper, oregano and curry powder in plastic bag. Add 6 chicken wings at a time, seal bag and shake well to coat evenly. Continue until all wings have been coated. Put on sheet of aluminium foil in large baking dish, bake in moderate oven 35 minutes or until tender.

Serves 25.

QUANTITIES FOR 6

500 g (1 lb.) chicken wings 1 cup dry breadcrumbs ½ teaspoon salt ½ teaspoon pepper½ teaspoon oregano2 teaspoons curry powder

CHOCOLATE RUM SLICE



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CHOCOLATE RUM SLICE

BASE

250 g (8 oz.) pkt plain sweet biscuits 125 g (4 oz.) butter 1 tablespoon cocoa

Combine finely-crushed biscuits and sifted cocoa, add melted butter, mix until well combined. Press on to base of aluminium-foil-lined 18 cm x 28 cm (7 in. x 11 in.) lamington tin. Refrigerate while preparing filling.

FILLING

2 110 g pkts white marshmallows 1/3 cup milk 1 tablespoon water 2 cups cream 1 cup cream, extra

125 g (4 oz.) dark chocolate 1 tablespoon rum

are melted. Add rum, cool.

30 g (1 oz.) dark chocolate, extra

3 teaspoons gelatine

Put marshmallows, milk and chopped chocolate in top of double saucepan over hot water. Stir until marshmallows and chocolate

Sprinkle gelatine on water, dissolve over hot water, add to marshmallow mixture. Fold in whipped cream. Pour filling on to prepared base, refrigerate until set. Spread extra whipped cream over filling, sprinkle with extra grated chocolate.

To serve 25, make three of these slices.

SULTANA SCONES



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SULTANA SCONES

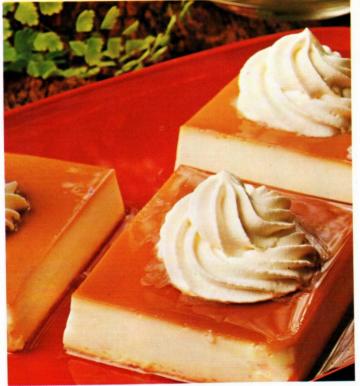
750 g (11/2 lb.) self-raising flour 1/2 cup sugar 1/2 teaspoon salt 90 g (3 oz.) butter

1 cup sultanas 1 cup milk 1 cup water milk for glazing

Sift flour, sugar and salt into basin. Rub in butter until mixture resembles fine breadcrumbs, add sultanas. Mix to soft dough with combined milk and water, adding a little extra milk, if necessary. Turn on to floured surface, knead until smooth. Roll out to fit into greased 37 cm x 28 cm (15 in. x 11 in.) baking dish. Cut dough into squares with sharp knife, depending on size required. Glaze with milk, bake in hot oven 15 to 20 minutes.

Note: For scones in smaller quantities, see Homemade Breads. Buns and Scones, Set S.

CREME CARAMEL



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CREME CARAMEL

1 cup sugar

1 cup water

Use wide shallow pan, such as frying pan, to make caramel. Put sugar and water in pan, stir over medium heat until sugar has dissolved, then increase heat and boil rapidly until mixture turns deep golden brown; do not stir, or mixture could crystallise. Pour caramel immediately into 18 cm x 28 cm (7 in. x 11 in.) lamington tin, rotating tin so that caramel coats sides and base. Cool before adding custard, or stand until cold; caramel melts again when baked with custard.

CUSTARD

3 cups milk 1 cup cream ½ cup sugar 6 eggs 1½ teaspoons vanilla

Beat eggs, vanilla and sugar together lightly. Combine milk and cream in saucepan, bring to scalding point; cool slightly. Pour gradually over egg mixture, stirring all the time. Strain into large jug to remove any tiny specks of egg and ensure a velvety texture.

Pour custard carefully into lamington tin; stand in baking tin with hot water coming halfway up sides of lamington tin. Bake in moderate oven approximately 30 minutes or until custard is set. Cool, refrigerate. When cold, turn out and cut into slices. For 25 people, make this quantity four times.

CHOCOLATE MOUSSE



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CHOCOLATE MOUSSE

1 cup cocoa 3½ cups water 1¾ cups milk 2 cups sugar 3 tablespoons gelatine 2 teaspoons vanilla

8 eggs

5 cups cream

Sprinkle gelatine over 1/2 cup of the water.

Combine cocoa, remaining water and milk in large saucepan, bring to boil, stirring. Remove from heat, add gelatine mixture, stir until dissolved: cool.

Beat together eggs and sugar until white and fluffy, add to cooled cocoa mixture. Return to heat, stir until just reaching boiling point. Remove from heat, add vanilla, cool, stirring occasionally. When cold, fold in whipped cream. Pour into serving bowls or into individual dishes. Refrigerate until set. Decorate, if desired, with extra whipped cream and grated chocolate. Serves 25.

QUANTITIES FOR 6

 1 4 cup cocoa; 1 1/2 cups water; 3 4 cup milk; 2 eggs; 1 5 cup sugar; 1 tablespoon gelatine; 1 6 teaspoon vanilla 1 7 cups cream.

PEARS BELLE HELENE

4 910 g (1 lb. 13 oz.) cans

2 2 litre containers vanilla ice-cream

3 410 g (13 oz.) bottles chocolate topping or 6 185 g (6 oz.) cans

chocolate sauce

pear halves

Drain pears, arrange 1 pear half in each individual serving dish. Top with scoop of vanilla ice-cream, then 1 or 2 tablespoons of chocolate sauce.

Note: As with peaches, number of pear halves in 910 g (1 lb. 13 oz.) can vary, generally from 6 to 9. **Serves 25.**

QUANTITIES FOR 6

910 g (1 lb. 13 oz.) can pear halves; 410 g (13 oz.) bottle chocolate topping or 2 185 g (6 oz.) cans chocolate sauce; 1.25 litres (1½ pint) tray vanilla ice-cream

CURRY-MAYONNAISE CHICKEN LEGS



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CURRY-MAYONNAISE CHICKEN LEGS

25 chicken legs 1½ cups mayonnaise

1/4 cup curry powder packaged dry breadcrumbs

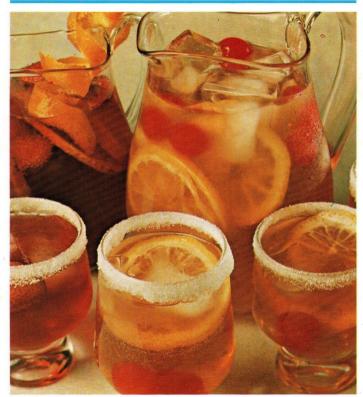
Combine mayonnaise and curry powder, mix well. Spread each chicken leg with approximately 2 teaspoons of mayonnaise mixture. Toss in breadcrumbs, press on lightly with the hand. Put legs in well-greased baking dish, bake in moderate oven 45 minutes or until tender.

Serve 25

QUANTITIES FOR 6

6 chicken legs 1/2 cup mayonnaise 1 tablespoon curry powder packaged dry breadcrumbs

RED WINE SANGRIA



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RED WINE SANGRIA

(Shown in picture)

2 litres dry red wine 1 cup brandy

oranges strawberries

2 750 ml bottles lemonade

lemons

or soda water

Combine wine and brandy, add a few orange or lemon slices and whole strawberries, pour over ice cubes. Just before serving, add chilled lemonade. Garnish with spirals of orange rind.

Makes about 4 litres.

White Wine Sangria: Substitute dry white wine for the red wine in above recipe.

SUMMER DAY PUNCH

11/2 cups gin 3 lemons

750 ml (26 oz.) bottle 250 g (8 oz.) bottle white curação maraschino cherries

2 750 ml bottles dry ginger ale

ice cubes

750 ml bottle lemonade

Combine gin, curacao, thinly-sliced lemons, and drained maraschino cherries in large bowl. Refrigerate until ready to serve. To serve, add chilled dry ginger ale, lemonade and ice cubes; mix lightly. Makes about 3 litres.

FRUIT PUNCH

2 cups strong black tea

2 cups canned pineapple

2 cups sugar

iuice

2 cups fresh or bottled orange juice

1 cup lemon juice

2 900 ml bottles dry ginger ale

Put tea and sugar into saucepan, stir over low heat until sugar has dissolved; remove from heat, allow to cool. Combine tea, orange juice, pineapple juice and lemon juice, mix well. Refrigerate until well chilled. Just before serving add chilled dry ginger ale. Orange and lemon slices can be added. Makes about 4 litres.